

## CASHEW CHOCOLATE CHIP CRISPS

### INGREDIENTS

2 1/2 cups toasted cashews  
2 1/2 cups white wheat flour  
1 teaspoon salt  
1 cup (2 sticks) unsalted butter, softened to room temperature  
2 1/2 cups granulated sugar  
1 teaspoon vanilla extract  
zest from 1 orange, finely grated  
2 large eggs  
2 teaspoons baking soda  
1 teaspoon water  
1 package mini chocolate chips

### INGREDIENTS

Preheat oven to 325f. Prepare a cookie sheet with silpat or parchment paper.

In a food processor, grind 1/2 cup of toasted cashews and 1 tablespoon flour to a fine meal. In a medium sized bowl, combine remaining flour, salt and the ground cashew/flour mixture. Coarsely chop the rest of the nuts. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars until creamy. Add vanilla and zest, beat until well combined. Add eggs one at a time, beating for a minute after each addition. In a small bowl, dissolve baking soda in water and add it to bowl of the stand mixer. Beat until combined. Add flour mixture in two batches, mixing until just combined. Stir in chopped chocolate and remaining cashews.

Drop heaping tablespoons of dough onto baking sheet. Bake for about 18 minutes, until golden brown all over. Cool on baking sheet for 5 minutes before removing to a wire rack and cooling completely.